References / Bibliography

1. Amorati, R. and Valgimigli, L. (2012): Modulation of the antioxidant activity of phenols by non-covalent interactions, *Org Biomol Chem.*, **10(21)**: 4147–58.
2. Ana L.K.F. and Eliane F. (2009): Polyphenol availability in fruits and vegetables consumed in Brazil, *Rev Saude Publica*, **43(2)**: 211-8.
3. Aneta, W., Jan, O. and Renata, C. (2007), Antioxidant activity and phenolic compounds in 32 selected herbs, *Food Chemistry*, **105**: 940-949.
4. Bouftira, I., Chedly A. and Souad, S. (2012): Antioxidant and Antibacterial Properties of Mesembryanthemum crystallinum and Carpobrotus edulis Extracts, *Advances in Chemical Engineering and Science*, **2(3)**: 359-365.
5. Claudine, M., Gary, W., Christine, M., Augustin, S., and Christian, R. (2005): Bioavailability and bioefficacy of polyphenols in humans I. Review of 97 bioavailability studies, *Am. J. Clin Nutr*, **81**: 230S-242S.
6. Elhuyar, F. (2008): A 'fingerprint' for fruit juices.
7. Elmarie van der, W. L. and Johan, C. P. (2001): Purification and identification of active antibacterial components in Carpobrotusedulis, *Journal of Ethnopharmacology*, **76(1)**: 87-91.
8. Fatemeh, S.R., Saifullah, R., Abbas, F.M.A. and Azhar, M.E. (2012): Total phenolics, flavonoids and antioxidant activity of banana pulp and peel flours: influence of variety and stage of ripeness, *International Food Research J.*, **19(3)**: 1041-1046.
9. Fatima, L., Sonia, P.T., Julian, R.G., Celestino, S.B. (2002): Identification of anthocyanin pigments in strawberry (CV Camarosa) by LC using DAD and ESI-MS detection, *Eur. Food Res. Technol.*, **214**: 248-253.
10. Gelareh, M., Zahra, E.D., Karamatollah, R. and Mohammad, H.H.K. (2009), Identification and quantification of phenolic compounds and their effects on antioxidant activity in pomegranate juices of eight Iranian cultivars, *Food Chemistry*, **115**: 1274–1278.
11. Georg, D., Sonja, K., Roman, D., Annette, B., Oliver, J.S., and Heiko, H. (2012): High-Performance Liquid Chromatography-Mass Spectrometry Profiling of Phenolic

Compounds for Evaluation of Olive Oil Bitterness and Pungency, *J. Agric. Food Chem.*, **60**: 7597−7606.

12. Grynkiewicz, G., Ksycinska, H., Ramza, J., and Zagrodzka, J. (2005): Chromatographic quantification of isoflavones (why and how), *Acta Chromatographica*, **15**: 31-65.
13. Guanghou, S. and Lai, P.L. (2004): Analysis of polyphenolic antioxidants in star fruit using liquid chromatography and mass spectrometry, *J. of Chromatography A*, **1022**: 67-75.
14. Guo, C., Wei, J., Yang, J., Xu, J., Pang, W. and Jiang, Y. (2008): Pomegranate juice is potentially better than apple juice in improving antioxidant function in elderly subjects, *Nutr. Res.*, **28**: 72-77.
15. Gupta, M., Sasmal, S., Majumdar, S. and Mukherjee, A. (2010): HPLC Profiles of Standard Phenolic Compounds Present in Medicinal Plants, *Intern. J. of Pharmaco. and Phytochem. Research.*, **4(3)**: 162-167.
16. Harborne, J.B., Bell, E. A. and Charlwood, B. V. (1980): "Plant phenolics". In *Encyclopedia* of Plant Physiology, Secondary Plant Products, *Springer-Verlag*., **8**: 329–395.
17. Haseeb: N., John: S., Gauri: S.M. and Yukio: K. (2006): Extraction of polyphenols from grape seeds and concentration by ultrafiltration, **48(2)**: 176-181.
18. Hiroyuki S, Yoshinori, H., Satoshi, N., Hitoshi A., and Kazuki, K. (2002): Simultaneous Determination of All Polyphenols in Vegetables, Fruits, and Teas.
19. Hoye, A.T., Davoren, J.E., Wipf, P., Fink, M.P. and Kagan, V.E. (2008): Targeting mitochondria, *Acc. Chem. Res.*, **41**: 87–97.
20. Hung-Ju C., Baskaran S.I. and Bing-Huei C. (2012), Determination of Phenolic Acids and Flavonoids in *Taraxacum formosanum* Kitam by Liquid Chromatography-Tandem Mass Spectrometry Coupled with a Post-Column Derivatization Technique, *Int. J. Mol. Sci.*, **13**: 260-285.
21. Igual, M., García-Martínez, E., Camacho, M.M. and Martínez-Navarrete, N. (2010): Effect of thermal treatment and storage on the stability of organic acids and the functional value of grapefruit juice, *Food Chemistry*, **118**: 291-299.
22. Jerneja, J., Robert, V., and Franci, S., (2009): Extraction of phenolic compounds from green walnut fruits in different solvents, *Acta agriculturae Slovenica*, **93(1)**: 11-15.

23. Jensen, J., Blachez, B., Egebo, M., and Meyer, A. (2007): Rapid extraction of polyphenols from red grapes, *American J. of Enology and Viticulture.*, **58(4)**: 451-460.
24. Jie, Z., Jun, Y., Jicheng, D., Zhen, L., Lihua, Z., Yushu, H. and Yukui, Z. (2005): Quantitative and qualitative analysis of flavonoids in leaves of *Adinandranitida* by high performance liquid chromatography with UV and electrospray ionization tandem mass spectrometry detection, *Analytica Chimica Acta*, **532**: 97-104.
25. Jimenez, D.M., Ramazanov, A., Sikorski, S., Ramazanov, Z. and Chkhikvishvili, I. (2006): A new method for standardization of health promoting pomegranate fruit (punica granatum) extract, *Georgian Med.*: 70-77.
26. Jin, D. and Mumper, R.J. (2010): Plant phenolics: Extraction, analysis and their antioxidant and anticancer properties. Review. *Molecules*, **15**: 7313–7352.
27. Jin, X.H., Ohgami, K., Shiratori, K., Suzuki, Y., Koyama, Y., Yoshida, K., Ilieva, I., Tanaka, T., Onoe, K. and Ohno, S. (2006): Effects of blue honeysuckle (*Lonicera caerulea* L.) extract on lipopolysaccharide-induced inflammation *in vitro* and *in vivo, Exp. Eye Res.*, ***82***: 860-867.
28. Jungmin, L., Christopher, R., Ronald, E.W. (2008): Correlation of two anthocyanin quantification methods: HPLC and spectrophotometric methods, *Food Chemistry*, **110**: 782-786.
29. Katie, B., Indika, E., Britt, B.F. and Jack, C.C. (2010): Detection and Quantitation of Polyphenolic Compounds in Strawberry Powder Using LC-MS/MS, *58th ASMS Conference on Mass Spectrometry and Applied Topic, USA.*
30. Khoddami, A. (2013): Techniques for analysis of plant phenolic compounds, *J. of Molecules,* **18(2)**: 2328–75.
31. Kusirisin, W., Srichairatanakool, S., Lerttrakarnnon, P., Lailerd, N., Suttajit, M., Jaikang, C. and Chaiyasut, C. (2009): Antioxidative activity, Polyphenolic content and anti-glycation effect of some Thai medicinal plants traditionally used in diabetic patients, *Med. Chem.*, **5**: 139-147.
32. Laurent, G., Nicolas, V., Mireia, U., Angel, G,. Nawaf, M., Jean-Paul, B., Augustin, S., Christian, R., and Nigel, P.B. (2007): Orally Administered Isoflavones Are Present as Glucuronides in the Human Prostate, *Nutrition and Cancer*, **60(4)**: 461–468.
33. Leo Nollet (2004), Food authentication by HPLC, food testing, as published in *LPI*.

34. Lopez-velez, M., Delgado-prado, J.A., Gomez-Garcia, E. and Martínez-Martínez, F. (2010): HPLC analysis of polyphenolic compounds in Spanish red wines and determination of their antioxidant activity by radical scavenging Assay, *Food Innova*, 1-4.
35. Marinova, D., Ribarova, F., Atanassova, M. (2005), total phenolics and total flavonoids in bulgarian fruits and vegetables, *J. of the Uni. of Chem. Tech. and Metallurgy*, **40(3)**: 255-260.
36. Massimo, D.A., Carmela, F., Roberta, D.B., Raffaella, G., Claudio, G. and Roberta, M. (2007), Polyphenols, dietary sources and bioavailability, *Ann Ist Super Sanita*, **43(4)**: 348-361.
37. Michaelis, L., Schubert, M. P. and Smythe C. V. (2008): "Potentiometric Study of the Flavins". J. Biol. Chem. **116(2)**: 587–607.
38. Michalak, A. (2006), Phenolic Compounds and Their Antioxidant Activity in Plants Growing under Heavy Metal Stress, *Polish J. of Environ. Stud.,* **15(4)**: 523-530.
39. Mohanlal, S., Parvathy, R., Shalini, V., Mohanan, R., Helen, A. and Jayalekshmy, A. (2012): Chemical indices, Antioxidant activity and anti-inflammatory effect of extracts of the medicinal rice "Njavara" and staple varieties, *J. Food Biochem.*, **36**: 1-12.
40. Nagendran, B., Kalyana, S. and Samir, S. (2006): Phenolic compounds in plants and agri-industrial by-products: Antioxidant activity, occurrence, and potential uses, *J. of Food Chemistry*, **99(1)**: 191-203.
41. Nicolas, R., Phillip, M., and Webb, K.J. (2005): Phenolic compounds: Extraction and analysis, *Lotus japonicas Handbook,* **Ch.7.5**: 349-355.
42. Pantuck, A. J., Leppert, J. T., Zomorodian, N., Aronson, W., Hong, J., Barnard, R.J., Seeram, N., Liker, H., Wang, H., Elashoff, R., Heber, D., Aviram, M., Ignarro, L. and Belldegrun, A. (2006): Phase II study of pomegranate juice for men with rising prostate specific antigen following surgery or radiation for prostate cancer, *Clin. Cancer Res.*, **12**: 4018-4026.
43. Otto, D., Matthias, S.M., Josef, S., and Peter, F. (1999): Selected Phenolic Compounds in Cultivated Plants: Ecologic Functions, Health Implications, and Modulation by Pesticides, *Environmental Health Perspectives,* **107(1)**: 109-114.

44. Pavel, J., Veronika, S.k., Lucie, R., Ehov, T.H., Jek, L., Baldri, N., Gabriela, S.K., Vladim, R.K. and Ales, H. (2005): RP-HPLC analysis of phenolic compounds and flavonoids in beverages and plant extracts using a CoulArray detector, *J. Sep. Sci.*, **28**: 1005-1022.
45. Pieme, C.A., Penlap, V.N., Ngogang, J., Costache, M. (2010): *In vitro* cytotoxicity and antioxidant activities of five medicinal plants of Malvaceae family from Cameroon. *Environ, Toxicol.Pharmacol.,* **29**: 223−228.
46. Pierre, B., Stephane, G., Annick, B., Laure, D.C., Augustin, S., Louise, M., Nathalie, A., and Marie, J.A. (2006): Daily Polyphenol Intake in France from Fruit and Vegetables, *J. Nutr.*, **136**: 2368-2373.
47. Ramos, S. (2008): Cancer chemoprevention and chemotherapy: Dietary polyphenols and signalling pathways, *Mol. Nutr. Food Res.*, **52**: 507-526.
48. Re, R., Pellegrini, N., Proreggente, A., Pannala, A., Yang, M. and Rice-Evans, C. (1999): Antioxidant activity applying an improved ABTS radical cation decolorization assay, *Free Radical and Biological Medicine,* **26**: 1231-1237.
49. Robbins and Rebecca J. (2003): Phenolic Acids in Foods: An Overview of Analytical Methodology, *J. Agric. Food Chem.,* **51**: 2866–2887.
50. Sawadogo, W.R., Maciuk, A., Banzouzi, J.T., Champy, P., Figadere, B., Guissou, I.P. and Nacoulma, O.G. (2012): Mutagenic effect, Antioxidant and anticancer activities of six medicinal plants from Burkina Faso, *Nat. Prod. Res.*, ***26***: 575-579.
51. Scalbert, A., Manach, C., Remesy, C. and Morand, C. (2005): Dietary polyphenols and the prevention of diseases, *Crit. Rev. Food Sci. Nutr.*, **45**: 287-306.
52. Seeram, N.P., Aviram, M., Zhang, Y., Henning, S. M., Feng, L., Dreher, M. and Heber, D. (2008): Comparison of antioxidant potency of commonly consumed polyphenol-rich beverages in the United States, *J. Agric. Food. Chem.*, **56**: 1415-1422.
53. Silva, B.M., Andrade, P.B., Mendes, G.C., Valentao, P., Seabra, R.M. and Ferreira M.A. (2000): Analysis of phenolic compounds in the evaluation of commercial quince jam authenticity, *J. Agric Food Chem.*, **48(7)**: 2853-2857.
54. Slivova, V., Zaloga, G., DeMichele, S.J., Mukerji, P., Huang, Y.S., Siddiqui, R., Harvey, K., Valachovicova, T. and Sliva, D. (2005): Green tea polyphenols modulate secretion of

urokinase plasminogen activator (uPA) and inhibit invasive behavior of breast cancer cells, *Nutr. Cancer*, **52**: 66-73.

55. Stephen, B., Jeevan, K.P., Chao-Cheng, W. and Moore, D.R. (2006): Applications of LC-MS in the study of the uptake, distribution, metabolism and excretion of bioactive polyphenols from dietary supplements, *Life Sciences,* **78**: 2054-2059.
56. Tania, Da S.A.C., Danielle, C.W., Wesley, Da S.R. and Dijalma, B.S. (2012): Carotenoids profile and total polyphenols in fruits of *pereskia aculeata* miller, *Rev. Bras. Frutic., Jaboticabal - SP,* **34(1)**: 234-238.
57. Truong, V.D., Mcfeeters, R.F., Thompson, R.T., Dean, L.L., and Shofran, V. (2007): Phenolic Acid Content and Composition in Leaves and Roots of Common Commercial Sweetpotato (*Ipomea batatas* L.) Cultivars in the United States, *J. of food sci.,* **72(6)**.
58. Uma, D.B., Ho, C.W. and Wan, Aida, W.M. (2010): Optimization of Extraction Parameters of Total Phenolic Compounds from Henna *(Lawsonia inermis)* Leaves, *Sains Malaysiana,* **39(1)**: 119-128.
59. Unyong, K., Sang, B.H., Oh-Seung, K., and Hye, H.Y. (2011): Identfication of Phase I and Phase II Metabolites of Hesperetin in Rat Liver Microsomes by Liquid Chromatography-Electrospray Ionization-Tandem Mass Spectrometry, *Mass Spectrom. Lett.* **2(1)**: 20–23.
60. Van-den, T., Nigel, D., Roger, T.T., Roger, F.M., Lisa, O.D., Kenneth, V.P. and Craig Y.G. (2010): Characterization of Anthocyanins and Anthocyanidins in Purple-Fleshed Sweetpotatoes by HPLC-DAD/ESI-MS/MS, *J. Agric. Food Chem.*, **58(1)**: 404-410.
61. Velioglu, Y.S., Mazza, L.G. and Oomah, B.D. (1998): Antioxidant activity and totel phenolics in selected fruits, vegetables, and grain products, *J. of Agricultural and Food Chemistry*, **46**: 4113-4117.
62. Verica, D.U., Danijela, B.K., Branka, L., Sandra, P, Mezak, M., and Tomljenovic A. (2009): Polyphenols and Antioxidant Capacity in Fruits and Vegetables Common in the Croatian Diet, *Agriculturae Conspectus Scientifi cus.,* **74(3)**: 175-179.
63. Vranova d. (2005): Quantification of soy isoflavones in meat products by HPLC, *Scripta Medica (brno),* **78(4)**: 235-242.

64. Weirong, C., Xiaohong, G. and Jian, Tang (2010): Extraction, Purification, and Characterisation of the Flavonoids from *Opuntia milpa alta* Skin, *Czech J. Food Sci.,* **28(2)**: 108-116.

65. Wijngaard, H.H., Roble, C. and Brunton, N. A (2009): survey of Irish fruit and vegetable waste and byproducts as a source of polyphenolic antioxidants. *Food Chem.,* **116**: 202-207.

66. Wilfred, V. and Ralph, N. (2008): Families of Phenolic Compounds and Means of Classification, Phenolic Compound Biochemistry *by Springer*: 1-34.

67. Xiuling, L., Hongbin, X., Xinmiao, L., Dazhuo, S. and Jiangang, L. (2004): LC–MS/MS determination of naringin, hesperidin and neohesperidin in rat serum after orally administrating the decoction of *Bulpleurum falcatum* L. and *Fractus aurantii, J. of Pharma. and Biomed. Ana.,* **34**: 159-166.

68. Zhang, L., Ravipati, A.S., Koyyalamudi, S.R., Jeong, S., Reddy, N., Smith, P.T., Bartlett, J., Shanmugam, K., Münch, G. and Wu, M.J. (2011): Antioxidant and anti-inflammatory activities of selected medicinal plants containing phenolic and flavonoid compounds, *J. Agric. Food Chem.,* **59**: 12361-12367.

69. Zoubida, C., Miloudi, H., Olga, J., Mohamed, S. and Dominique, G. (2007): Separation and characterization of phenolic compounds in argan fruit pulp using liquid chromatography–negative electrospray ionization tandem mass spectroscopy, *Food Chemistry,* **100**: 1398-1401.